



# Pulled Chocolate Chicken Chili

Grocer's Daughter January 24, 2022

## INGREDIENTS

2 lbs boneless chicken thighs  
4 Tbsp olive oil (or healthy fat of choice), separated  
1 medium onion, diced  
3 heads of garlic, minced  
3 Tbsp GDC Chocolate Chili Rub; 1 Tbsp reserved  
2 ½ Cups stewed tomatoes  
2 chipotle peppers, chopped, in 2 Tbsp adobo sauce  
½ Cup golden raisins  
¼ Cup almond butter (you can use nut or seed butter of your choice in a pinch)  
½ Cup GDC 55% dark chocolate discs  
1 tsp cumin seed  
1 cinnamon stick  
1 tsp sea salt (or to taste)

## PREPARATION

In heavy bottom pot, cook onions in 2 Tbsps olive oil (about 3 mins), add garlic and cook a few more minutes. In same pan, add remaining olive oil and brown chicken. Dust with 2 Tbsp GDC Chocolate Chili Rub while cooking.

Add stewed tomatoes, chipotle peppers, adobo sauce, raisins, nut butter, GDC dark chocolate discs, cumin seed, cinnamon stick and remaining GDC Chocolate Chili Rub.

Cook for 3 hours on 300, checking progress every hour. You may also prepare this in a slow-cooker: cook on low for 6 hours or high for 4 hours.

Remove cinnamon stick and shred chicken with fork. Serve over blue corn chips, tortillas or polenta. Top with sour cream, salsa and/or fresh cilantro. (6-8 large servings)

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